

REICHSRAT VON BUHL

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2021 VON BUHL BONE DRY ROSÉ QBA DRY



Here at Reichsrat von Buhl we love dry wines. But we love `em really dry. According to the German wine law, dry can be up to 9 gramms of residual sugar. But, that's not really dry. At least not in our opinion. For us, dry means 0 to 4 gramms of residual sugar. Basta. On the bottle it says „trocken“, dry, of course. After all, we do obey the law... But we have given it some thought and decided to create a label that transports our general brand message. The goal was to visualize the bone dry taste profile. So we've taken the classic flavors of Riesling and Rosé and had them arranged in a shape clearly linked to bones. Et voilà - von Buhl Bone Dry was born!

WINE

Rosé is a matter of the heart for us. That's why we don't have the often typical „Saignée“ and Rosé as a by-product of red wine vinification, but for us rosé is always an independent main product. The grapes are destemmed and remain on the mash for 8-14 hours. After that we press gentle and directly with only 50% juice extraction. Fermentation and Maturation partially in stainless steel and used barrique barrels.

SOIL

Mainly variegated sandstone with shares of limestone, loess and clay.

HARVEST

September 2021

YIELD

approx. 55 hl/ha

VINIFICATION

Carefully fermented and aged in stainless steel and used barrique barrels on full yeast until February 2022 without any fining or other technical measures.

CAN BE STORED

until 2026

FOOD PAIRING

Great summer wine for the barbecue on the terrace. Can be combined with salmon or other fish dishes.

SERVING TEMP.

approx. 7-8°C

ALCOHOL

12.0 Vol. %

ACIDITY

8.0 g/l

RESIDAL SUGAR

2.8 g/l

ITEM NO

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